



**DINNER MENU**

**SOCIAL PLATES**

- Ahi Poke Cones** ..... \$14  
Seaweed Salad, Mango, Cucumber
- Mediterranean Hummus** ..... \$8  
Harissa Spiced Hummus, Rainbow Carrots & Cauliflower, Preserved Lemon, Grilled Flat Bread
- Green Deviled Eggs & Ham** ..... \$7  
Candied Ham, Ham Croquettes, Apple Relish
- Guacamole & Chips** ..... \$8  
House-Made Guacamole, Bacon, Gorgonzola Cheese, Aleppo Pepper, Corn Chips

- Meatballs & Queso Fundido** ..... \$10  
Meatballs Cooked In Mexican Tomato Sauce, Melted Monterey Jack Cheese, Served With Blue Corn Tortillas
- Calamari** ..... \$13  
Romesco Sauce, Pistachio Bell Pepper Relish, Lime
- Chicken Wings** ..... \$11  
Spicy Honey Glaze, House Pickles, Peanuts, Sculpin IPA

**SOUPS & SALADS**

- Butternut Squash Soup** ..... \$8  
Sherry Cream, Lump Crab & Apple Salad
- Chicken Noodle Soup** ..... \$6  
A Classic Hearty Favorite
- Chef's Daily Selection** ..... \$6
- Garden Salad** ..... \$9  
Mixed Greens, Cherry Tomatoes, Persian Cucumbers, Hearts of Palm, Radish  
Choice of Dressing: Caesar, Blue Cheese, Ranch, Green Goddess, House Sherry Vinaigrette
- Quinoa Crunch Salad** ..... \$9  
White Quinoa, Crispy Red Quinoa, Shaved Brussels Sprouts & Kohlrabi, Grapes, Frisee, Arugula, Avocado Green Goddess Dressing

- Caesar** ..... \$9  
Chopped Romaine Lettuce, Caesar Dressing, Popcorn Frico, Marinated Tomatoes
- Baja Wedge Cobb** ..... \$9  
Baby Iceberg Wedges, Bacon, Hard-Boiled Eggs, Avocado, Grilled Corn & Black Bean Pico De Gallo, Cotija Cilantro Dressing, Crispy Carrots
- Pear Salad** ..... \$9  
Red Anjou & Asian Pears, Pecan Butter, Baby Kale, Red Endive, Toasted Sunflower Seeds, Feta Cheese, Meyer Lemon Vinaigrette

Add To Any Salad	
Grilled Chicken	\$6
Grilled Steak	\$6
Grilled Jumbo Shrimp	\$8
Grilled Atlantic Salmon	\$8

**SANDWICHES**

SERVED WITH HAND-CUT FRIES

- Bistro Burger** ..... \$14  
House Blend of Fresh Ground Beef, Garlic Aioli, Lettuce, Sliced Tomato, Red Onions, Applewood Smoked Bacon, Cheddar Cheese. Turkey or Vegetarian Options Available
- Grilled Chicken Sandwich** ..... \$14  
Herb Marinated Chicken Breast, Cucumber Tzatziki Sauce, Arugula & Frisee Greens, Sliced Tomatoes, Dill Havarti Cheese, Greek Olives, on a Ciabatta Roll

- Pork Belly Cubano** ..... \$14  
Crispy Pork Belly, Ham, Swiss Cheese, Brussels Sprouts Slaw, Pickles, On a Ciabatta Roll
- Short Rib Po'boy** ..... \$14  
Braised Short Ribs on a French Roll with Mayo, Lettuce, Sliced Tomatoes, Pickles



# LOBBY

BAR & GRILL

## DINNER MENU

### ENTREES

**Pasta Bolognese**..... \$18  
Strozzapreti Pasta, Smoked Whipped Ricotta

#### Steak & Fries

Hanger Steak *“Butcher’s Cut”*..... \$27

14oz Rib Eye *“Center Cut”*..... \$36

Grilled Prime Steak, Hand-Cut Fries, Garnished with Mixed Greens & Choice of One Topping from: Blue Cheese Butter, Peppercorn Crust, Bordelaise, Garlic Herb Butter

**Kurobuta Pork Chop**..... \$29  
Parmesan Grits, Warm Kale with Spanish Chorizo & Apple Salad

**Pan-Seared Shrimp & Grits** ..... \$20  
Blackened Shrimp, Parmesan Grits, Pistachio Bell Pepper Relish

**Braised Short Ribs** ..... \$28  
Potato Puree, Braised Swiss Chard, Royal Trumpet Mushrooms, Grilled Baby Leeks, Crispy Onion Gremolata

**Seared Scallops** ..... \$34  
Butternut Squash Puree, Grilled Pears, Baby Fennel with Shaved Kohlrabi & Almonds Slaw, Maple Pickled Butternut Squash

**Atlantic Salmon**..... \$25  
Warm Lentil & Farro Salad with Spinach, Peppadew Peppers & Turnips, Meyer Lemon Aioli

**Roasted Half Chicken** ..... \$23  
Herb Marinated Chicken, Warm Spaghetti Squash Salad with Brussels Sprouts, Tomatoes, Onions & Pesto, Port Wine Reduction

### SIDES

**Mac & Cheese** ..... \$6  
Kale Pesto, Crispy Potatoes

**Farmer Vegetables** ..... \$6  
Chef’s Seasonal Selection

**Crispy Brussels Sprouts**..... \$6  
Apple Glaze, Asiago Cheese

**Hand-Cut Fries**..... \$6  
Served With a Trio of Sauces

**Mushroom Rice**..... \$6  
Leeks, Mushrooms

**Sweet Potato Wedges** ..... \$6  
Roasted Garlic Chipotle Aioli